BS9354001
BS935400W
BS9354071
BS9354151

EN User Manual

perfekt in form und funktion

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FOR PERFECT RESULTS

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Register your product for better service:
www.registeraeg.com

Buy Accessories, Consumables and Original spare parts for your appliance:
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CUSTOMER CARE AND SERVICE

Always use original spare parts.
When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.
The information can be found on the rating plate.

Warning / Caution-Safety information

General information and tips

Environmental information

Subject to change without notice.

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1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.
- Children of less than 3 years should be kept away unless continuously supervised.

1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Before maintenance cut the power supply.

- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons in order to avoid a hazard.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- Only use the core temperature sensor recommended for this appliance.

2. SAFETY INSTRUCTIONS

2.1 Installation

WARNING!
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

2.2 Electrical connection

WARNING!
Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.

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- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance complies with the E.E.C. Directives.

2.3 Use

WARNING!
Risk of injury, burns and electrical shock or explosion.

- Use this appliance in a household only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

WARNING!
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
  - do not put aluminium foil directly on the bottom of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed.

2.4 Steam Cooking

WARNING!
Risk of burns and damage to the appliance.

- Released Steam can cause burns:
  - Do not open the appliance door during the steam cooking operation.
  - Open the appliance door with care after the steam cooking operation.

2.5 Care and cleaning

WARNING!
Risk of injury, fire, or damage to the appliance.

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- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.6 Internal light

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.

WARNING!
Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

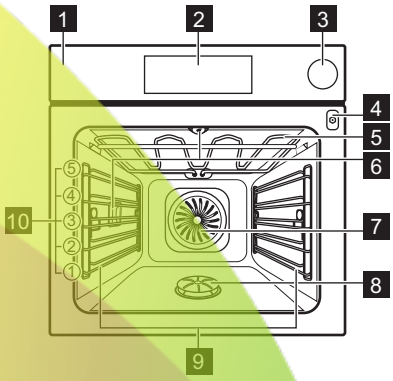
2.7 Disposal

WARNING!
Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

3. PRODUCT DESCRIPTION

3.1 General overview



1 Control panel
2 Electronic programmer
3 Water drawer
4 Socket for the core temperature sensor
5 Heating element
6 Lamp
7 Fan
8 Steam generator with cover
9 Shelf support, removable
10 Shelf positions

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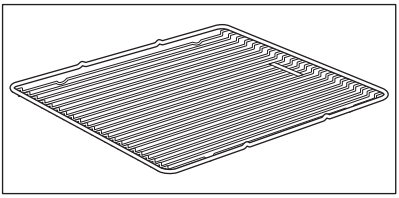
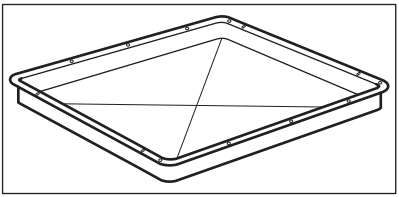
3.2 Accessories

Wire shelf



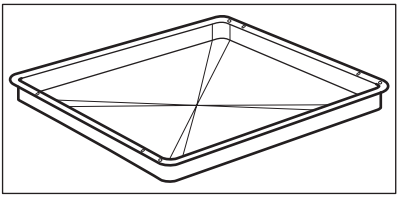
For cookware, cake tins, roasts.

Baking tray



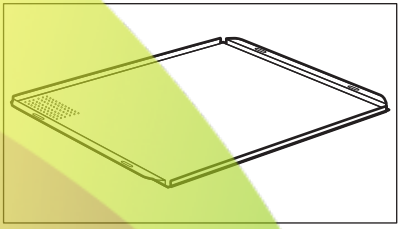
For cakes and biscuits.

Grill- / Roasting pan



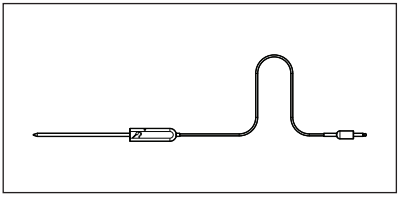
To bake and roast or as a pan to collect fat.

Patisserie tray



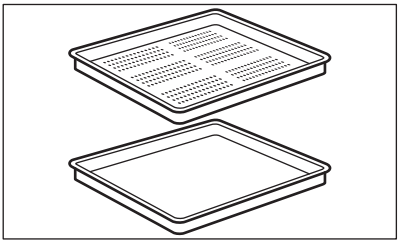
For rolls, brezels and small pastries. Suitable for steam functions. The discolouration of the surface has no effect on the functions.

Core temperature sensor



To measure how far the food is cooked.

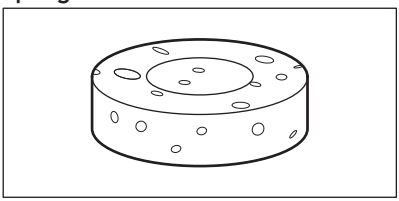
Steam set



One unperforated and one perforated food container.

The steam set drains the condensing water away from the food during steam cooking. Use it to prepare food that should not be in the water during the cooking (e.g. vegetables, pieces of fish, chicken breast). The set is not suitable for food that needs to soak in the water (e.g. rice, polenta, pasta).

Sponge



For absorbing the remaining water from the steam generator.

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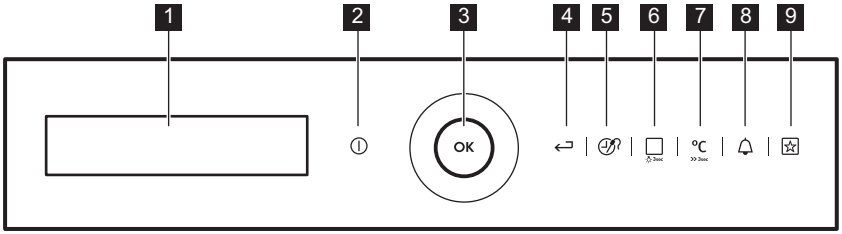
4. CONTROL PANEL

4.1 Electronic programmer



Use the sensor fields to operate the appliance.

	Sensor field	Function	Comment
1	-	Display	Shows the current settings of the appliance.
2	⏻	ON / OFF	To activate and deactivate the appliance.
3	OK	OK and shuttle	To confirm the selection or setting. Rotate the shuttle to navigate.
4	↩	Home key	To show the main menu.
5		Time and additional functions	To set different functions. When a heating function operates, touch the sensor field to set the timer or the functions: Function Lock, Favourite Programme, Heat + Hold, Set + Go. You can also change the settings of the core temperature sensor.
6	3sec	Heating Functions or Assisted Cooking	To choose a heating function, touch the sensor field once. To choose the menu: Assisted Cooking, touch it twice. To activate or deactivate the light, touch the field for 3 seconds.
7	°C >>3sec	Temperature selection	To set the temperature or show the current temperature in the appliance. Touch the field for 3 seconds, to activate or deactivate the function: Fast heat up.
8		Minute Minder	To set the function: Minute Minder.
9		Favourite Programme	To view your favourite programmes.

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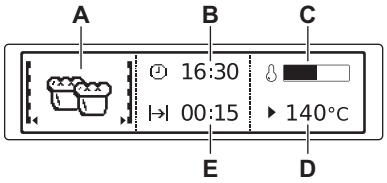
4.2 Display



A) Heating function
B) Time of day
C) Heat-up indicator
D) Temperature
E) Duration time or end time of a function

Other indicators of the display:

Symbol		Function
	Minute Minder	The function operates.
	Time of day	The display shows the current time.
	Duration	The display shows the necessary time for cooking.
	End Time	The display shows when the cooking time is complete.
	Temperature	The display shows the temperature.
	Time Indication	The display shows how long the heating function operates.
	Calculation	The appliance calculates the time for cooking.
	Heat-up Indicator	The display shows the temperature in the appliance.
	Fast Heat Up Indicator	The function is active. It decreases the heat up time.
	Weight Automatic	The display shows that the automatic weight system is active or that weight can be changed.
	Heat + Hold	The function is active.

5. BEFORE FIRST USE

WARNING!
Refer to Safety chapters.

5.1 Initial Cleaning

Remove all accessories and removable shelf supports from the appliance.

Refer to "Care and cleaning" chapter.

Clean the appliance before first use. Put the accessories and the removable shelf supports back to their initial position.

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5.2 First Connection

When you connect the appliance to the mains or after the power cut, you have to set the language, the display contrast, the display brightness and the time of the day.

1. Use the shuttle to set the values.
2. Press OK to confirm.

6. DAILY USE

WARNING!
Refer to Safety chapters.

6.1 Navigating the menus

1. Activate the appliance.
2. Use the shuttle clockwise or counterclockwise to select the menu option.
3. Press OK to move to the submenu or accept the setting.

At each point you can go back to the main menu with ↩.

6.2 The menus in overview

Main menu

Symbol	Menu item	Application
	Heating Functions	Contains a list of heating functions.
	SousVide cooking	Contains a heating function and a list of automatic programmes.
	Assisted Cooking	Contains a list of automatic programmes.
	Assisted Cleaning	Contains a list of cleaning programmes.
	Basic Settings	You can use it to set other settings.
	Favourite Programme	Contains a list of favourite cooking programmes created by the user.

Submenu for: Basic Settings

Symbol	Submenu	Description
	Set Time of Day	Sets the current time on the clock.
	Time Indication	When ON, the display shows the current time when you deactivate the appliance.
	Set + Go	When ON, in the Select Options window you can choose the function: Set + Go.
	Heat + Hold	When ON, in the Select Options window you can choose the function: Heat + Hold.

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Sym-bol	Submenu	Description
	Extra Time	Activates and deactivates the time extension function.
	Display Contrast	Adjusts the display contrast by degrees.
	Display Brightness	Adjusts the display brightness by degrees.
	Set Language	Sets the language for the display.
	Buzzer Volume	Adjusts the volume of press-tones and signals by degrees.
	Key Tones	Activates and deactivates the tone of the touch fields. It is not possible to deactivate the tone of the ON / OFF touch field.
	Alarm/Error Tones	Activates and deactivates the alarm tones.
	Cleaning Assistant	Guides you through the cleaning procedure.
	Service	Shows the software version and configuration.
	Factory Settings	Resets all settings to factory settings.

6.3 Submenu for: SousVide cooking

This technique has its start in the Sous-vide technology, which in French means "under vacuum". The name refers to a method of cooking in vacuum sealed plastic pouches at low temperatures.

Symbol	Menu item	Description
	SousVide Cooking mode	Uses the steam for meat, fish, seafood, vegetables and fruits. Set the temperature 50 °C - 95 °C.
	SousVide recipes	Contains a list of automatic programmes.

6.4 Submenu for: Assisted Cleaning

Symbol	Menu item	Description
	Steam Cleaning	Cleaning the appliance with steam.
	Decalcification	Cleaning the steam generator.

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6.5 Heating Functions

Heating function		Application
	Full Steam	For vegetables, fish, potatoes, rice, pasta or special side-dishes.
	Half Steam + Heat	For dishes with a high moisture content and for poaching fish, custard royale and terrines.
	Quarter Steam + Heat	To bake bread, roast large pieces of meat or to warm up chilled and frozen meals.
	ECO Steam	The ECO functions let you optimize the energy consumption during cooking. It is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables with the equivalent function.
	Moist Fan Baking	To save energy when you bake and cook dry baked goods. Also to bake baked goods in tins on 1 shelf position. This function was used to define the energy efficiency class acc. EN50304.
	True Fan Cooking	To bake on up to 3 shelf positions at the same time and to dry food.
	Pizza Setting	To bake food on 1 shelf position for a more intensive browning and a crispy bottom.
	Slow Cooking	To prepare tender, succulent roasts.
	Conventional Cooking	To bake and roast food on 1 shelf position.
	Frozen Foods	To make your convenience food like e.g. French Fries, Wedges, spring rolls crispy.
	Turbo Grilling	To roast larger meat joints or poultry with bones on 1 shelf position. Also to make gratins and to brown.
	Fast Grilling	To grill flat food in large quantities and to toast bread.
	Grilling	To grill flat food and to toast bread.
	Keep Warm	To keep food warm.

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Heating function		Application
	Defrost	To defrost frozen food.
	Bottom Heat	To bake cakes with crispy bottom and to preserve food.
	Dough Proving	For controlled rising of yeast dough before baking.
	Bread Baking	To bake bread.
	Au Gratin	For dishes such as lasagna or potato gratin. Also to gratinate and brown.
	Preserving	To make vegetable preserves such as pickles.
	Drying	To dry sliced fruit (e.g. apples, plums, peaches) and vegetables (e.g. tomatoes, zucchini, mushrooms).
	Plate Warming	To preheat your plate for serving.
	Steam Regenerating	To reheat already cooked food directly on a plate.
	ECO Roasting	The ECO functions let you optimize the energy consumption during cooking. It is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables with the equivalent function.

6.6 Activating a heating function

1. Activate the appliance.
2. Select the menu: Heating Functions.
3. Press OK to confirm.
4. Set a heating function.
5. Press OK to confirm.
6. Set the temperature.
7. Press OK to confirm.

Press ☐ once or twice to go directly to the menus: Heating Functions, Assisted Cooking.

6.7 Steam cooking

The water drawer cover is in the control panel.

WARNING!
Do not put water directly into the steam generator. Use only water. Do not use filtered (demineralised) or distilled water. Do not use other liquids. Do not put flammable or alcoholic liquids into the water drawer.

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1. Prepare the food in the correct cookware.
2. Press the cover of the water drawer to open it.
3. Fill the water drawer with 800 ml of water.
   The water supply is sufficient for approximately 50 minutes.
4. Push the water drawer to its initial position.
5. Activate the appliance.
6. Select a steam heating function and the temperature.
7. If necessary, set the function Duration |→| or End Time →|.
   The first steam shows after approximately 2 minutes. An acoustic signal sounds when the appliance is at approximately the set temperature.

When the steam generator is empty, an acoustic signal sounds.

The signal sounds at the end of the cooking time.

8. Deactivate the appliance.
9. Empty the water drawer after the steam cooking is completed.

CAUTION!
The appliance is hot.
There is a risk of burns.
Be careful when you empty the water drawer.

When the appliance cools down, soak up all remaining water from the steam generator with the sponge. If necessary, clean the steam generator with some vinegar. Let the appliance dry fully with the door open.

6.8 SousVide cooking

- With no evaporative losses of flavour volatiles and moisture, food keeps its full aroma
- Tender texture of meat and fish
- Food keeps all minerals and vitamins
- Less spices are necessary as food keeps its natural flavour
- Better workflow as it is not necessary to prepare and serve food at the same time and place
- Low cooking temperature minimizes the risk of overcooking
- Portioning of the food makes it easy to hold

Preparing the food

1. Clean and cut the ingredients.
2. Season the ingredients.
3. Fill the ingredients in suitable vacuum bags.
4. Vacuum seal the bag to make sure that you remove as much air as possible.
5. Cold storage of the bags is mandatory in case the cooking procedure is not done immediately.
6. Continue with the function: SousVide cooking following applicable cooking table indications for the considered type of food or the assisted cooking recipes.
7. Open the pouch and serve.
8. Optional: finish the food with a final searing or grilling e.g. for meat to achieve a nice crust and the typical roast flavour.

Activating a function: SousVide Cooking mode

1. Activate the appliance.
2. Select the menu: SousVide cooking.
3. Press OK to confirm.
4. Set the function: SousVide Cooking mode.
5. Press OK to confirm.
6. Set the temperature.
7. Press OK to confirm.

6.9 Heat-up indicator

When you activate a heating function, the bar on the display comes on. The bar shows that the temperature increases.

6.10 Fast Heat Up Indicator

This function decreases the heat-up time.

To activate the function, hold °C for 3 seconds. The heat-up indicator alternates.

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6.11 Residual heat

When you deactivate the appliance, the display shows the residual heat. You can use the heat to keep the food warm.

6.12 Energy saving

The appliance contains features which help you save energy during everyday cooking:

- **Residual heat**
  - When the heating function or programme operates, the heating elements are deactivated 10% earlier (the lamp and fan continue to operate). For this feature to operate, the cooking time must be longer than 30 minutes or you must use the clock functions (Duration, End Time).
  - When the appliance is off, you can use the heat to keep food warm. The display shows the remaining temperature.
- **Cooking with the lamp off** - touch and hold for 3 seconds to deactivate the lamp during cooking.
- **Eco functions** - refer to "Heating Functions".
- When you use the function: **Moist Fan Baking**, the lamp deactivates after 30 seconds. The lamp activates again when you touch for 3 seconds or when you open the appliance door.
- When you use the **Eco functions**, the lamp deactivates. The lamp activates again when you touch for 3 seconds or when you open the appliance door.

7. CLOCK FUNCTIONS

7.1 Clock functions table

Clock function		Application
	Minute Minder	To set a countdown (max. 2 h 30 min). This function has no effect on the operation of the appliance. You can also activate it when the appliance is deactivated. Press to activate the function. Use the shuttle to set the minutes and OK to start.
|→|	Duration	To set the length of an operation (max. 23 h 59 min).
→|	End Time	To set the switch-off time for a heating function (max. 23 h 59 min).

If you set the time for a clock function, the time starts to count down after 5 seconds.

If you use the clock functions: Duration, End Time, the appliance deactivates the heating elements after 90 % of the set time. The appliance uses the residual heat to continue the cooking process until the time ends (3 - 20 minutes).

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7.2 Setting the clock functions

- Before you use the functions: Duration, End Time, you must set a heating function and temperature first. The appliance deactivates automatically.
- You can use the functions: Duration and End Time at the same time if you want to automatically activate and deactivate the appliance on a given time later.
- The functions: Duration and End Time do not work when you use the core temperature sensor.

1. Set a heating function.
2. Press again and again until the display shows the necessary clock function and the related symbol.
3. Use the shuttle to set the necessary time.
4. Press OK to confirm.

When the time ends, an acoustic signal sounds. The appliance deactivates. The display shows a message.

5. Press a sensor field to stop the signal.

7.3 Heat + Hold

Conditions for the function:

- The set temperature is more than 80 °C.
- The function: Duration is set.

The function: Heat + Hold keeps prepared food warm at 80 °C for 30 minutes. It activates after the baking or roasting procedure ends.

You can activate or deactivate the function in the menu: Basic Settings.

1. Activate the appliance.
2. Select the heating function.
3. Set the temperature above 80 °C.
4. Press again and again until the display shows: Heat + Hold.
5. Press OK to confirm.

When the function ends, an acoustic signal sounds.
The function stays on if you change the heating functions.

7.4 Extra Time

The function: Extra Time makes the heating function continue after the end of Duration.

Applicable to all heating functions with Duration or Weight Automatic. Not applicable to heating functions with the core temperature sensor.

1. When the cooking time ends, an acoustic signal sounds. Press a sensor field.

The display shows the message.

2. Press to activate or to cancel.
3. Set the length of the function.
4. Press OK.

8. AUTOMATIC PROGRAMMES

WARNING!
Refer to Safety chapters.

8.1 Recipes online

You can find the recipes for the automatic programmes specified for this appliance on our website. To find the proper Recipe Book check the PNC number on the rating plate on the front frame of the appliance cavity.

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8.2 Assisted Cooking with Recipe Automatic

This appliance has a set of recipes you can use. The recipes are fixed and you cannot change them.

1. Activate the appliance.
2. Select the Assisted Cooking menu. Press OK to confirm.
3. Select the category and dish. Press OK to confirm.
4. Select a recipe. Press OK to confirm.

When you use the Manual function, the appliance uses the automatic settings. You can change them as with other functions.

8.3 Assisted Cooking with Weight Automatic

This function automatically calculates the roasting time. To use it, it is necessary to input the food weight.

1. Activate the appliance.
2. Select the menu: Assisted Cooking. Press OK to confirm.
3. Select the category and dish. Press OK to confirm.
4. Select the function: Weight Automatic. Press OK to confirm.
5. Use the shuttle to set the food weight. Press OK to confirm.

The automatic programme starts.

6. You can change the weight at any time. Use the shuttle to change the weight.
7. When the time ends, an acoustic signal sounds. Press a sensor field to deactivate the signal.

With some programmes turn over the food after 30 minutes. The display shows a reminder.

9. USING THE ACCESSORIES

WARNING!
Refer to Safety chapters.

9.1 Core temperature sensor

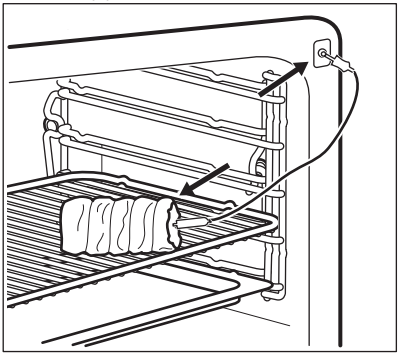
There are two temperatures to be set: the oven temperature and the core temperature.

The core temperature sensor measures the core temperature of the meat. When the meat is at the set temperature, the appliance deactivates.

CAUTION!
Only use the core temperature sensor supplied or the correct replacement parts.

The core temperature sensor must stay in the meat and in the socket during the cooking.

1. Activate the appliance.
2. Put the tip of the core temperature sensor into the centre of the meat.
3. Put the plug of the core temperature sensor into the socket at the front of the appliance.



The display shows the core temperature sensor symbol.

4. Use the shuttle in less than 5 seconds to set the core temperature.
5. Set the heating function and, if necessary, the oven temperature.

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The appliance calculates an approximate end time. The end time is different for the different quantities of the food, the set oven temperatures (minimum 120 °C) and the operating modes. The appliance calculates the end time in approximately 30 minutes.

6. To change the core temperature, press .

When the meat is at the set core temperature, an acoustic signal sounds. The appliance deactivates automatically.

7. Touch a sensor field to stop the signal.
8. Remove the core temperature sensor plug from the socket and remove the meat from the oven.

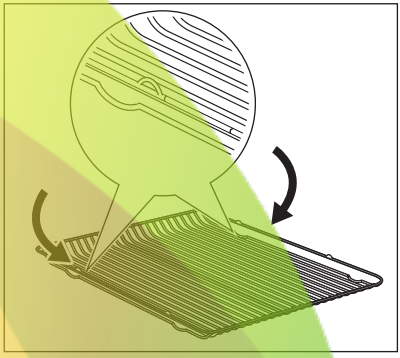
WARNING!
The core temperature sensor is hot. There is a risk of burns. Be careful when you remove the tip and the plug of the core temperature sensor.

9.2 Inserting the accessories

CAUTION!
Do not use the baking tray or deep pan with the function: Full Steam.

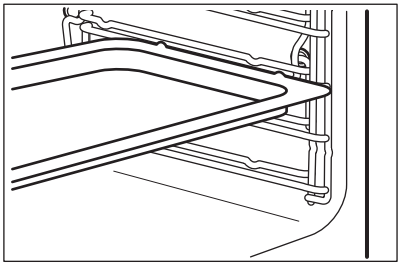
Wire shelf:

Push the shelf between the guide bars of the shelf support and make sure that the feet point down.



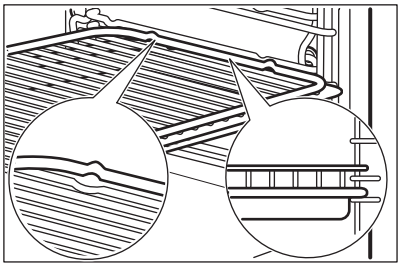
Deep pan:

Push the deep pan between the guide bars of the shelf support.



Wire shelf and the deep pan together:

Push the deep pan between the guide bars of the shelf support and the wire shelf on the guide bars above.



- All accessories have small indentations at the top of the right and left side to increase safety. The indentations are also anti-tip devices.
- The high rim around the shelf is a device which prevents cookware from slipping.

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10. ADDITIONAL FUNCTIONS

10.1 Favourite Programme

You can save your favourite settings, such as duration, temperature or heating function. They are available in the menu: Favourite Programme. You can save 20 programmes.

Saving a programme

1. Activate the appliance.
2. Set a heating function or an automatic programme.
3. Touch ⏱ again and again until the display shows: SAVE.
4. Press OK to confirm.

The display shows the first free memory position.

5. Press OK to confirm.
6. Enter the name of the programme.

The first letter flashes.

7. Use the shuttle to change the letter.
8. Press OK.

The next letter flashes.

9. Do step 7 again as necessary.
10. Press and hold OK to save.

To save your favourite programme you can also touch and hold ☆ until the display shows: SAVE.

You can overwrite a memory position. When the display shows the first free memory position, use the shuttle and press OK to overwrite an existing programme.

You can change the name of a programme in the menu: Edit Programme Name.

Activating the programme

1. Activate the appliance.
2. Select the menu: Favourite Programme.
3. Press OK to confirm.
4. Select your favourite programme name.
5. Press OK to confirm.

Press ☆ to go directly to menu: Favourite Programme. You can also use it when the appliance is deactivated.

10.2 Using the Child Lock

The Child Lock prevents an accidental operation of the appliance.

1. Activate the appliance.
2. Touch ⏱ and ☆ at the same time until the display shows a message.

To deactivate the Child Lock function repeat step 2.

10.3 Function Lock

This function prevents an accidental change of the heating function. You can activate it only when the appliance operates.

1. Activate the appliance.
2. Set a heating function or setting.
3. Press ⏱ again and again until the display shows: Function Lock.
4. Press OK to confirm.

To deactivate the function, press ⏱. The display shows a message. Press ⏱ again and then OK to confirm.

10.4 Set + Go

The function lets you set a heating function (or a programme) and use it later with one press of a sensor field.

1. Activate the appliance.
2. Set a heating function.
3. Press ⏱ again and again until the display shows: Duration.
4. Set the time.
5. Press ⏱ again and again until the display shows: Set + Go.
6. Press OK to confirm.

Press a sensor field (except for ⏻) to start the function: Set + Go. The set heating function starts.

When the heating function ends, an acoustic signal sounds.

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- Function Lock is on when the heating function operates.
- The menu: Basic Settings lets you activate and deactivate the function: Set + Go.

10.5 Automatic Switch-off

For safety reasons the appliance deactivates automatically after some time if a heating function operates and you do not change any settings.

Temperature (°C)	Switch-off time (h)
30 - 115	12.5
120 - 195	8.5
200 - 230	5.5

The Automatic switch-off does not work with the functions: Light, core temperature sensor, End Time, Duration.

10.6 Brightness of the display

There are two modes of display brightness:

- Night brightness - when the appliance is deactivated, the brightness of the display is lower between 10 PM and 6 AM.
- Day brightness:
  - when the appliance is activated.
  - if you touch a sensor field during the night brightness (apart from ON / OFF), the display goes back to the day brightness mode for the next 10 seconds.
  - if the appliance is deactivated and you set the function: Minute Minder. When the function ends, the display goes back to the night brightness.

10.7 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

11. HINTS AND TIPS

WARNING!
Refer to Safety chapters.

The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

11.1 Inner side of the door

In some models, on the inner side of the door you can find:

- the numbers of the shelf positions.
- information about the heating functions, recommended shelf positions and temperatures for typical dishes.

11.2 Advice for special heating functions of the oven

Keep Warm

Use this function if you want to keep food warm.

The temperature regulates itself automatically to 80 °C.

Plate Warming

For warming plates and dishes.

Distribute plates and dishes evenly on the wire shelf. Move stacks around after half of the warming time (swap top and bottom).

The automatic temperature is 70 °C.

Recommended shelf position: 3.

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Dough Proving

You can use this automatic function with any recipe for yeast dough you like. It gives you a good atmosphere for rising. Put the dough into a dish that is big enough for rising and cover it with a wet towel or plastic foil. Insert a wire shelf on the first shelf position and put the dish in. Close the door and set the function: Dough Proving. Set the necessary time.

11.3 SousVide cooking

This function uses lower cooking temperatures than normal cooking. Handle the food with special care for better food quality.

Recommendations regarding food safety:

- Use high quality raw materials.
- Always use the raw material that is as fresh as possible.
- Always keep raw materials in correct conditions before you cook them.
- Always clean the food before you cook it.
- For good and safe results, always look at the values in the cooking tables. Check the cooking time, temperature and dimension of the food.
- Food should not be kept at a temperature below 60 °C for a longer time to avoid safety problems.
- Use low temperatures only for food that could be eaten raw and only for a short time.
- Sous-vide dishes have the best taste immediately after cooking. If you do not eat the food immediately after the cooking, quickly decrease its temperature. To do that, put the food in an ice bath and put it in the fridge. You can keep the food in the fridge for 2 – 3 days.
- Do not use Sous-vide cooking function for reheating food leftovers.
- Prevent contact between raw food and cooked food while you prepare and cook the food.
- Do not use the same tools for different things without washing them carefully.
- For recipes with raw eggs, prevent egg whites or yolks from contact with the external part of the egg shells.

Hints and tips regarding food vacuum packing:

- Necessary equipment for Sous-vide cooking function are a vacuum sealer and vacuum bags.
- Recommended vacuum sealer type: chamber vacuum sealer. Only this type of vacuum sealer can vacuum pack liquids.
- Use vacuum bags correct for Sous-vide cooking function.
- Do not reuse vacuum bags.
- Put the food in one layer of the vacuum bags to get an even cooking result.
- For faster and more even cooking of the food, set the vacuum degree to the highest possible.
- To guarantee a safe closing of the vacuum bag, make sure that the area subject to the seal is clean.

General hints and tips for the function SousVide cooking:

- To keep the cooking steam, always keep the appliance door closed when you use Sous-vide cooking function.
- Open the door carefully after cooking because there is steam cumulated in the appliance.
- You can add oil and spices to the food in accordance to your taste. Oil prevents the food from sticking to the vacuum bag.
- For faster and more even cooking of the food, keep the vacuum degree as high as possible.
- Cooking times are recommendations and can be different in accordance to your preferences.
- The cooking times in the cooking tables are for dishes for 4 people. If the quantity of the food is higher, the cooking times can be longer.
- If the dimension of the food is different than the cooking tables show, the cooking time can change.
- Put the vacuum bags on the grid without overlapping when using more bags.

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11.4 SousVide cooking: Meat

- Look at the tables to prevent undercooking. Do not use meat portions of a larger thickness than the tables show.
- The cooking times in the tables are the minimum necessary times. The cooking time can be increased in accordance to personal preferences.
- Use only boneless meat to avoid damages to the vacuum bags.
- For the poultry fillets to taste better, fry them on the skin side before and after vacuum packing.

Beef

Food	Thickness of food	Amount of food for 4 persons (g)	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Beef fillet medium	4 cm	800	60	110 - 120	3	600
Beef fillet well done	4 cm	800	65	90 - 100	3	500

Lamb / Game

Food	Thickness of food	Amount of food for 4 persons (g)	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Lamb rare	3 cm	600 - 650	60	180 - 190	3	700
Lamb medium	3 cm	600 - 650	65	105 - 115	3	600
Boar	3 cm	600 - 650	90	60 - 70	3	800 + 200
Rabbit boneless	1.5 cm	600 - 650	70	50 - 60	3	600

Poultry

Food	Thickness of food	Amount of food for 4 persons (g)	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Chicken breast boneless	3 cm	750	70	70 - 80	3	700
Duck breast boneless	2 cm	900	65	100 - 110	3	500
Turkey breast boneless	2 cm	800	70	75 - 85	3	700

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11.5 SousVide cooking: Fish and seafood

- Look at the table to prevent undercooking. Do not use fish portions of a larger thickness than the table show.
- Dry the fish fillets with a paper towel before you put them in a vacuum bag.
- Add a cup of water in the vacuum bag when you cook the mussels.

Food	Thickness of food	Amount of food for 4 persons (g)	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Sea bream fillet	4 fillets 1 cm	500	70	25	3	400
Sea bass fillet	4 fillets 1 cm	500	70	25	3	400
Cod fish	2 fillets 2 cm	650	65	70 - 75	3	600
Scallops	big size	650	60	100 - 110	3	500
Mussels with shell		1000	95	20 - 25	3	500
Prawns without shell	big size	500	75	26 - 30	3	400
Octopus		1000	85	100 - 110	3	800 + 200
Trout fillet [1)]	2 fillets 1.5 cm	650	65	55 - 65	3	500
Salmon fillet[1)]	3 cm	800	65	100 - 110	3	600

1) To prevent protein leak soak the fish in a 10 % salt solution (100 g salt in 1 litre of water) for 30 min and dry with a paper towel before you put it in a vacuum bag.

11.6 SousVide cooking: Vegetables

- Peel the vegetables where necessary.
- Some vegetables can change their colour when you peel them and cook in a vacuum packing. For better results cook the food immediately after you prepare it.
- To keep the colour of the artichokes, put them in water with lemon juice, after you clean and cut them.

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Food	Thickness of food	Amount of food for 4 persons (g)	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Asparagus green	whole	700 - 800	90	40 - 50	3	600
Asparagus white	whole	700 - 800	90	50 - 60	3	700
Courgette	slices of 1 cm	700 - 800	90	35 - 40	3	500
Leek	stripes or rings	600 - 700	95	40 - 45	3	700
Eggplant	slices of 1 cm	700 - 800	90	30 - 35	3	500
Pumpkin	pieces with thickness of 2 cm	700 - 800	90	25 - 30	3	500
Pepper	stripes or quarter	700 - 800	95	35 - 40	3	500
Celery	rings of 1 cm	700 - 800	95	40 - 45	3	600
Carrots	slices of 0.5 cm	700 - 800	95	35 - 45	3	700
Celery root	slices of 1 cm	700 - 800	95	45 - 50	3	700
Fennel	slices of 1 cm	700 - 800	95	35 - 45	3	700
Potatoes	slices of 1 cm	800 - 1000	95	35 - 45	3	700
Artichoke hearts	cut in quarter	400 - 600	95	45 - 55	3	800

11.7 SousVide cooking: Fruits

- Peel the fruits, remove the seeds and cores where necessary
- To keep the colour of the apples and pears, put them in water with lemon juice, after you clean and cut them.
- For better results cook the food immediately after you prepare it.

Food	Thickness of food	Amount of food for 4 persons (g)	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Peach	cut in halves	4 fruits	90	20 - 25	3	400
Plum	cut in halves	600 g	90	10 - 15	3	300
Mango	cut in cubes of about 2 x 2 cm	2 fruits	90	10 - 15	3	300

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Food	Thickness of food	Amount of food for 4 persons (g)	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Nectarine	cut in halves	4 fruits	90	20 - 25	3	400
Pineapple	slices 1 cm	600 g	90	20 - 25	3	400
Apple	cut in quarters	4 fruits	95	25 - 30	3	500
Pear	cut in halves	4 fruits	95	15 - 30	3	500

11.8 Sous-vide water table

Temperature (°C)	Time (min)	Water in the water drawer (ml)
50	120	500
50	190	600
55	120	550
55	190	650
60	120	600
60	190	700
65	30	350
65	60	550
70	30	400
70	60	600
75	30	450
75	60	650
80	30	500
80	60	700
85	30	550
85	60	750
90	30	500
90	60	700
95	20	500

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Temperature (°C)	Time (min)	Water in the water drawer (ml)
95	40	700
95	60	800

11.9 Cooking with steam

- Use only heat and corrosion resistant cookware or chrome steel food containers (for some models only).
- The correct shelf positions are in the table below. Count the shelf positions from the bottom to the top.
- When you cook longer than 30 minutes or when you cook large quantities of food, add water if it is necessary.
- Put the food into the correct cooking containers and put the containers on the shelves. Make sure that there is some distance between the shelves to let the steam circulate around each container.
- After each use, remove the water from the water drawer, connecting hoses and steam generator. Refer to the chapter "Care and cleaning".
- The tables give data for typical dishes.
- Start the procedure with a cold appliance unless the data in the tables is different.
- Use a recipe that is almost the same if you cannot find the settings for your recipe.
- When you cook rice, use a ratio of 1.5 : 1 – 2 : 1 water to rice because rice absorbs water.

11.10 Steam water table

Time (min)	Water in the water drawer (ml)
15 - 20	300
30 - 40	600
50 - 60	800

11.11 Full Steam / ECO Steam

WARNING!
Do not open the appliance door when the function is activated. There is a risk of burns.

The function is applicable for all types of food, fresh or frozen. You can use it to cook, warm, defrost, poach or blanch vegetables, meat, fish, pasta, rice, sweet corn, semolina and eggs.

You can prepare a full meal in one operation. To correctly cook each dish, use those with cooking times which are almost the same. Add the largest quantity of water necessary for one of the dishes in the operation. Put the dishes into the correct cookware and then on the wire shelves. Adjust the distance between the cookware to let the steam circulate.

Sterilisation

- With this function you can sterilise containers (e.g. baby bottles).
- Put the clean containers in the middle of the shelf on the first shelf position. Make sure that the opening is down at a small angle.
- Fill the drawer with the maximum quantity of water and set the time to 40 min.

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Vegetables

Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Artichokes	96	50 - 60	2	800
Auberginen	96	15 - 25	2	450
Cauliflower, whole	96	35 - 45	2	600
Cauliflower, florets	96	25 - 30	2	500
Broccoli, whole	96	30 - 40	2	550
Broccoli, florets	96	20 - 25	2	400
Mushroom slices	96	15 - 20	2	400
Peas	96	20 - 25	2	450
Fennel	96	35 - 45	2	600
Carrots	96	35 - 45	2	600
Kohlrabi, strips	96	30 - 40	2	550
Peppers, strips	96	20 - 25	2	400
Leeks, rings	96	25 - 35	2	500
Green beans	96	35 - 45	2	550
Lamb's lettuce, florets	96	20 - 25	2	450
Brussels sprouts	96	30 - 40	2	550
Beetroot	96	70 - 90	2	800 + 400
Black salsify	96	35 - 45	2	600
Celery, cubed	96	25 - 35	2	500
Asparagus, green	96	25 - 35	2	500
Asparagus, white	96	35 - 45	2	600
Spinach	96	15	2	350

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Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Peeling tomatoes	96	15	2	350
White haricot beans	96	30 - 40	2	500
Savoy cabbage	96	20 - 25	2	400
Courgette, slices	96	15 - 20	2	350

Side dishes / accompaniments

Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Yeast dumplings	96	30 - 40	2	600
Potato dumplings	96	35 - 45	2	600
Unpeeled potatoes, medium	96	45 - 55	2	750
Rice (water / rice ratio 1.5:1)	96	35 - 40	2	600
Boiled potatoes, quartered	96	35 - 40	2	600
Bread dumpling	96	35 - 45	2	600
Tagliatelle, fresh	96	20 - 25	2	450
Polenta (liquid ratio 3:1)	96	45 - 50	2	750

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Fish

Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Trout, approx. 250 g	85	30 - 40	2	550
Prawns, fresh	85	20 - 25	2	450
Prawns, frozen	85	30 - 40	2	550
Salmon fillets	85	25 - 35	2	500
Salmon trout, approx. 1000 g	85	40 - 45	2	600
Mussels	96	20 - 30	2	500
Flat fish fillet	80	15	2	350

Meat

Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Cooked ham 1000 g	96	55 - 65	2	800 + 150
Chicken breast, poached	90	25 - 35	2	500
Chicken, poached, 1000 - 1200 g	96	60 - 70	2	800 + 150
Veal / pork loin without leg, 800 - 1000 g	90	80 - 90	2	800 + 300
Kasseler (smoked loin of pork), poached	90	90 - 110	2	800 + 300
Tafelspitz (prime boiled beef)	96	110 - 120	2	800 + 700
Chipolatas	80	15 - 20	2	400

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Eggs

Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Eggs, hard-boiled	96	18 - 21	2	500
Eggs, medium-boiled	96	13 - 16	2	450
Eggs, soft-boiled	96	11 - 12	2	400

11.12 Turbo Grilling and Full Steam in succession

When you combine the functions, you can cook meat, vegetables and accompaniments one after the other. All dishes are ready to be served at the same time.

- To initially roast the food use the function: Turbo Grilling.
- Put the prepared vegetables and accompaniments into cookware correct for an oven procedure and then into the oven with the roast.
- Cool down the oven to a temperature of around 80 °C. To cool down the appliance quicker open the oven door to the first position for approximately 15 minutes.
- Start the function: Full Steam. Cook it all together until ready.

Maximum water amount is 800 ml.

Food	Turbo Grilling (first step: cook meat)			Full Steam (second step: add vegetables)		
	Temperature (°C)	Time (min)	Shelf position	Temperature (°C)	Time (min)	Shelf position
Roast beef 1 kg Brussels sprouts, polenta	180	60 - 70	meat: 1	96	40 - 50	meat: 1 vegetables: 3
Roast pork 1 kg, Potatoes, vegetables, gravy	180	60 - 70	meat: 1	96	30 - 40	meat: 1 vegetables: 3
Roast veal 1 kg, Rice, vegetables	180	50 - 60	meat: 1	96	30 - 40	meat: 1 vegetables: 3

11.13 Half Steam + Heat

Add about 300 ml of water.

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Food	Temperature (°C)	Time (min)	Shelf position
Custard / flan in individual dishes[1)]	90	35 - 40	2
Baked eggs[1)]	90	30 - 40	2
Terrine[1)]	90	40 - 50	2
Thin fish fillet	85	15 - 25	2
Thick fish fillet	90	25 - 35	2
Small fish up to 350 g	90	25 - 35	2
Whole fish up to 1000 g	90	35 - 45	2

1) Continue for a further half an hour with the door closed.

Reheating

Food	Temperature (°C)	Time (min)	Shelf position
Dumplings	85	25 - 35	2
Pasta	85	20 - 25	2
Rice	85	20 - 25	2
One-plate dishes	85	20 - 25	2

11.14 Quarter Steam + Heat

Add about 300 ml of water.

Food	Temperature (°C)	Time (min)	Shelf position
Roast pork 1000 g	160 - 180	90 - 100	2
Roast beef 1000 g	180 - 200	60 - 90	2
Roast veal 1000 g	180	80 - 90	2
Meat loaf, uncooked, 500 g	180	30 - 40	2
Smoked loin of pork 600 - 1000 g (soak for 2 hours)	160 - 180	60 - 70	2
Chicken 1000 g	180 - 200	50 - 60	2
Duck 1500 - 2000 g	180	70 - 90	2
Goose 3000 g	170	130 - 170	1

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Food	Temperature (°C)	Time (min)	Shelf position
Potato gratin	160 - 170	50 - 60	2
Pasta bake	190	40 - 50	2
Lasagne	180	45 - 55	2
Misc. types of bread 500 - 1000 g	180 - 190	45 - 50	2
Rolls 40 - 60 g	180 - 210	30 - 40	2
Ready-to-bake rolls	200	20 - 30	2
Ready-to-bake baguettes 40 - 50 g	200	20 - 30	2
Ready-to-bake baguettes 40 - 50 g, frozen	200	25 - 35	2

11.15 Baking

- Your oven can bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf positions to the values in the tables.
- The manufacturer recommends that you use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- You can extend baking times by 10 – 15 minutes if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.
- With longer baking times, you can deactivate the oven approximately 10 minutes before the end of the baking time and then use the residual heat.

When you cook frozen food, the trays in the oven can twist during baking. When the trays become cold again, the distortions are gone.

11.16 Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not browned sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy, lumpy or streaky.	The oven temperature is too high.	The next time you bake, set a slightly lower oven temperature.
The cake sinks and becomes soggy, lumpy or streaky.	The baking time is too short.	Set a longer baking time. **You cannot decrease baking times by setting higher temperatures.**

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Baking results	Possible cause	Remedy
The cake sinks and becomes soggy, lumpy or streaky.	There is too much liquid in the mixture.	Use less liquid. Be careful with mixing times, especially if you use a mixing machine.
The cake is too dry.	The oven temperature is too low.	The next time you bake, set a higher oven temperature.
The cake is too dry.	The baking time is too long.	The next time you bake, set a shorter baking time.
The cake browns unevenly.	The oven temperature is too high and the baking time is too short.	Set a lower oven temperature and a longer baking time.
The cake browns unevenly.	The mixture is unevenly distributed.	Spread the mixture evenly on the baking tray.
The cake is not ready in the baking time given.	The oven temperature is too low.	The next time you bake, set a slightly higher oven temperature.

11.17 Baking on one level:

Baking in tins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Ring cake / Brioche	True Fan Cooking	150 - 160	50 - 70	1
Madeira cake / Fruit cakes	True Fan Cooking	140 - 160	70 - 90	1
Fatless sponge cake / Fatless sponge cake	True Fan Cooking	140 - 150	35 - 50	2
Fatless sponge cake / Fatless sponge cake	Conventional Cooking	160	35 - 50	2
Flan base - short pastry	True Fan Cooking	170 - 180[1)]	10 - 25	2
Flan base - sponge mixture	True Fan Cooking	150 - 170	20 - 25	2
Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set)	True Fan Cooking	160	60 - 90	2

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Food	Function	Temperature (°C)	Time (min)	Shelf position
Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set)	Conventional Cooking	180	70 - 90	1
Cheesecake	Conventional Cooking	170 - 190	60 - 90	1

1) Preheat the oven.

Cakes / pastries / breads on baking trays

Food	Function	Temperature (°C)	Time (min)	Shelf position
Plaited bread / Bread crown	Conventional Cooking	170 - 190	30 - 40	3
Christmas stollen	Conventional Cooking	160 - 180[1)]	50 - 70	2
Bread (rye bread): 1. First part of baking procedure. 2. Second part of baking procedure.	Conventional Cooking	1. 230[1)] 2. 160 - 180	1. 20 2. 30 - 60	1
Cream puffs / Eclairs	Conventional Cooking	190 - 210[1)]	20 - 35	3
Swiss roll	Conventional Cooking	180 - 200[1)]	10 - 20	3
Cake with crumble topping (dry)	True Fan Cooking	150 - 160	20 - 40	3
Buttered almond cake / Sugar cakes	Conventional Cooking	190 - 210[1)]	20 - 30	3
Fruit flans (made with yeast dough / sponge mixture)[2)]	True Fan Cooking	150	35 - 55	3
Fruit flans (made with yeast dough / sponge mixture)[2)]	Conventional Cooking	170	35 - 55	3

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Food	Function	Temperature (°C)	Time (min)	Shelf position
Fruit flans made with short pastry	True Fan Cooking	160 - 170	40 - 80	3
Yeast cakes with delicate toppings (e.g. quark, cream, custard)	Conventional Cooking	160 - 180[1)]	40 - 80	3

1) Preheat the oven.

2) Use a deep pan.

Biscuits

Food	Function	Temperature (°C)	Time (min)	Shelf position
Short pastry biscuits	True Fan Cooking	150 - 160	10 - 20	3
Short bread / Short bread / Pastry stripes	True Fan Cooking	140	20 - 35	3
Short bread / Short bread / Pastry stripes	Conventional Cooking	160[1)]	20 - 30	3
Biscuits made with sponge mixture	True Fan Cooking	150 - 160	15 - 20	3
Pastries made with egg white / Meringues	True Fan Cooking	80 - 100	120 - 150	3
Macaroons	True Fan Cooking	100 - 120	30 - 50	3
Biscuits made with yeast dough	True Fan Cooking	150 - 160	20 - 40	3
Puff pastries	True Fan Cooking	170 - 180[1)]	20 - 30	3
Rolls	True Fan Cooking	160[1)]	10 - 25	3
Rolls	Conventional Cooking	190 - 210[1)]	10 - 25	3

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Food	Function	Temperature (°C)	Time (min)	Shelf position
Small cakes / Small cakes (20 per tray)	True Fan Cooking	150[1)]	20 - 35	3
Small cakes / Small cakes (20 per tray)	Conventional Cooking	170[1)]	20 - 30	3

1) Preheat the oven.

11.18 Bakes and gratins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Pasta bake	Conventional Cooking	180 - 200	45 - 60	1
Lasagne	Conventional Cooking	180 - 200	25 - 40	1
Vegetables au gratin[1)]	Turbo Grilling	160 - 170	15 - 30	1
Baguettes topped with melted cheese	True Fan Cooking	160 - 170	15 - 30	1
Sweet bakes	Conventional Cooking	180 - 200	40 - 60	1
Fish bakes	Conventional Cooking	180 - 200	30 - 60	1
Stuffed vegetables	True Fan Cooking	160 - 170	30 - 60	1

1) Preheat the oven.

11.19 Moist Fan Baking

Food Type of food	Temperature (°C)	Time (min)	Shelf position
Pasta bake	180 - 200	45 - 60	2
Lasagne	180 - 200	45 - 60	2
Potato gratin	190 - 210	55 - 80	2
Sweet dishes	180 - 200	45 - 60	2
Ring cake or brioche	160 - 170	50 - 70	1

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Food Type of food	Temperature (°C)	Time (min)	Shelf position
Plaited bread / bread crown	170 - 190	40 - 50	2
Cake with crumble topping (dry)	160 - 170	20 - 40	3
Biscuits made with yeast dough	160 - 170	20 - 40	2

11.20 Multilevel Baking

Use the function: True Fan Cooking.

Cakes / pastries / breads on baking trays

Food	Temperature (°C)	Time (min)	Shelf position	
			2 positions	3 positions
Cream puffs / Eclairs	160 - 180[1)]	25 - 45	1 / 4	-
Dry streusel cake	150 - 160	30 - 45	1 / 4	-

[1)] Preheat the oven.

Biscuits / small cakes / small cakes / pastries / rolls

Food	Temperature (°C)	Time (min)	Shelf position	
			2 positions	3 positions
Short pastry biscuits	150 - 160	20 - 40	1 / 4	1 / 3 / 5
Short bread / Short bread / Pastry Stripes	140	25 - 45	1 / 4	1 / 3 / 5
Biscuits made with sponge mixture	160 - 170	25 - 40	1 / 4	-
Biscuits made with egg white, meringues	80 - 100	130 - 170	1 / 4	-
Macaroons	100 - 120	40 - 80	1 / 4	-
Biscuits made with yeast dough	160 - 170	30 - 60	1 / 4	-
Puff pastries	170 - 180[1)]	30 - 50	1 / 4	-

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Food	Temperature (°C)	Time (min)	Shelf position	
			2 positions	3 positions
Rolls	180	20 - 30	1 / 4	-
Small cakes / Small cakes (20 per tray)	150[1)]	23 - 40	1 / 4	-

1) Preheat the oven.

11.21 Slow Cooking

Use this function to prepare lean, tender pieces of meat and fish with core temperatures no more than 65 °C. This function is not applicable to such recipes as pot roast or fatty roast pork. You can use the core temperature sensor to guarantee that the meat has the correct core temperature (see the table for the core temperature sensor).

In the first 10 minutes you can set an oven temperature between 80 °C and 150 °C. The default is 90 °C. After the temperature is set, the oven continues to cook at 80 °C. Do not use this function for poultry.

Always cook without a lid when you use this function.

1. Sear the meat in a pan on the hob on a very high setting for 1 - 2 minutes on each side.
2. Put the meat together with the hot roasting pan into the oven on the wire shelf.
3. Put the core temperature sensor into the meat.
4. Select the function: Slow Cooking and set the correct end core temperature.

Food	Quantity	Temperature (°C)	Time (min)	Shelf position
Roast beef	1000 - 1500 g	120	120 - 150	1
Fillet of beef	1000 - 1500 g	120	90 - 150	3
Roast veal	1000 - 1500 g	120	120 - 150	1
Steaks	200 - 300 g	120	20 - 40	3

11.22 Pizza Setting

Food	Temperature (°C)	Time (min)	Shelf position
Pizza (thin crust)	200 - 230	15 - 20	2
Pizza (with many toppings)	180 - 200	20 - 30	2
Tarts	180 - 200	40 - 55	1
Spinach flan	160 - 180	45 - 60	1
Quiche Lorraine	170 - 190	45 - 55	1

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Food	Temperature (°C)	Time (min)	Shelf position
Swiss Flan	170 - 190	45 - 55	1
Apple cake, covered	150 - 170	50 - 60	1
Vegetable pie	160 - 180	50 - 60	1
Unleavened bread	230	10 - 20	2
Puff pastry flan	160 - 180	45 - 55	2
Flammekuchen (Pizza-like dish from Alsace)	230	12 - 20	2
Piroggen (Russian version of calzone)	180 - 200	15 - 25	2

11.23 Roasting

- Use heat-resistant ovenware to roast (refer to the instructions of the manufacturer).
- You can roast large roasting joints directly in the deep pan (if present) or on the wire shelf above the deep pan.
- Roast lean meats in the roasting tin with the lid. This keeps the meat more succulent.
- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.
- We recommend that you cook meat and fish weighing 1 kg and above in the appliance.
- To prevent the meat juices or fat from burning onto the pan, put some liquid into the deep pan.
- If necessary, turn the roast (after 1/2 - 2/3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This gives better roasting results.
- You can deactivate the appliance approximately 10 minutes before the end of the roasting time, and use the residual heat.

11.24 Roasting tables

Beef

Food	Quantity	Function	Temperature (°C)	Time (min)	Shelf position
Pot roast	1 - 1.5 kg	Conventional Cooking	230	120 - 150	1
Roast beef or fillet: rare	per cm of thickness	Turbo Grilling	190 - 200[1)]	5 - 6	1
Roast beef or fillet: medium	per cm of thickness	Turbo Grilling	180 - 190[1)]	6 - 8	1
Roast beef or fillet: well done	per cm of thickness	Turbo Grilling	170 - 180[1)]	8 - 10	1

1) Preheat the oven.

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Pork

Food	Quantity	Function	Temperature (°C)	Time (min)	Shelf position
Shoulder / Neck / Ham joint	1 - 1.5 kg	Turbo Grilling	160 - 180	90 - 120	1
Chop / Spare rib	1 - 1.5 kg	Turbo Grilling	170 - 180	60 - 90	1
Meatloaf	750 g - 1 kg	Turbo Grilling	160 - 170	50 - 60	1
Pork knuckle (precooked)	750 g - 1 kg	Turbo Grilling	150 - 170	90 - 120	1

Veal

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf position
Roast veal	1	Turbo Grilling	160 - 180	90 - 120	1
Knuckle of veal	1.5 - 2	Turbo Grilling	160 - 180	120 - 150	1

Lamb

Food	Quantity (kg)	Function	Temperature (°C) Shelf position	Time (min)	Shelf position
Leg of lamb / Roast lamb	1 - 1.5	Turbo Grilling	150 - 170	100 - 120	1
Saddle of lamb	1 - 1.5	Turbo Grilling	160 - 180	40 - 60	1

Game

Food	Quantity	Function	Temperature (°C)	Time (min)	Shelf position
Saddle / Leg of hare	up to 1 kg	Conventional Cooking	230[1)]	30 - 40	1
Saddle of venison	1.5 - 2 kg	Conventional Cooking	210 - 220	35 - 40	1
Haunch of venison	1.5 - 2 kg	Conventional Cooking	180 - 200	60 - 90	1

1) Preheat the oven.

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Poultry

Food	Quantity	Function	Temperature (°C)	Time (min)	Shelf position
Poultry portions	200 - 250 g each	Turbo Grilling	200 - 220	30 - 50	1
Half chicken	400 - 500 g each	Turbo Grilling	190 - 210	35 - 50	1
Chicken, poulard	1 - 1.5 kg	Turbo Grilling	190 - 210	50 - 70	1
Duck	1.5 - 2 kg	Turbo Grilling	180 - 200	80 - 100	1
Goose	3.5 - 5 kg	Turbo Grilling	160 - 180	120 - 180	1
Turkey	2.5 - 3.5 kg	Turbo Grilling	160 - 180	120 - 150	1
Turkey	4 - 6 kg	Turbo Grilling	140 - 160	150 - 240	1

Fish (steamed)

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf position
Whole fish	1 - 1.5	Conventional Cooking	210 - 220	40 - 60	1

11.25 Grilling

- Always grill with the maximum temperature setting.
- Set the shelf into the shelf position as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf position.
- Grill only flat pieces of meat or fish.
- Always preheat the empty oven with the grill functions for 5 minutes.

CAUTION!
Always grill with the oven door closed.

Grilling

Food	Temperature (°C)	Time (min)		Shelf position
		1st side	2nd side	
Roast beef	210 - 230	30 - 40	30 - 40	2
Filet of beef	230	20 - 30	20 - 30	3
Back of pork	210 - 230	30 - 40	30 - 40	2
Back of veal	210 - 230	30 - 40	30 - 40	2
Back of lamb	210 - 230	25 - 35	20 - 25	3

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Food	Temperature (°C)	Time (min)		Shelf position
		1st side	2nd side	
Whole Fish, 500 - 1000 g	210 - 230	15 - 30	15 - 30	3 / 4

Fast Grilling

Food	Time (min)		Shelf position
	1st side	2nd side	
Burgers / Burgers	8 - 10	6 - 8	4
Pork fillet	10 - 12	6 - 10	4
Sausages	10 - 12	6 - 8	4
Fillet / Veal steaks	7 - 10	6 - 8	4
Toast / Toast[1)]	1 - 3	1 - 3	5
Toast with topping	6 - 8	-	4

1) Preheat the oven.

11.26 Frozen foods

Food	Temperature (°C)	Time (min)	Shelf position
Pizza, frozen	200 - 220	15 - 25	2
Pizza American, frozen	190 - 210	20 - 25	2
Pizza, chilled	210 - 230	13 - 25	2
Pizza Snacks, frozen	180 - 200	15 - 30	2
French Fries, thin	200 - 220	20 - 30	3
French Fries, thick	200 - 220	25 - 35	3
Wedges / Croquettes	220 - 230	20 - 35	3
Hash Browns	210 - 230	20 - 30	3
Lasagne / Cannelloni, fresh	170 - 190	35 - 45	2
Lasagne / Cannelloni, frozen	160 - 180	40 - 60	2
Oven baked cheese	170 - 190	20 - 30	3
Chicken Wings	190 - 210	20 - 30	2

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Frozen ready meals

Food	Function	Temperature (°C)	Time (min)	Temperature (°C)
Frozen pizza	Conventional Cooking	as per manufacturer's instructions	as per manufacturer's instructions	3
French fries[1] (300 - 600 g)	Conventional Cooking or Turbo Grilling	200 - 220	as per manufacturer's instructions	3
Baguettes	Conventional Cooking	as per manufacturer's instructions	as per manufacturer's instructions	3
Fruit flans	Conventional Cooking	as per manufacturer's instructions	as per manufacturer's instructions	3

[1] Turn the French fries 2 or 3 times during cooking.

11.27 Defrost

- Remove the food packaging and put the food on a plate.
- Use the first shelf position from the bottom.
- Do not cover the food with a bowl or a plate, as this can extend the defrost time.

Food	Quantity	Defrosting time (min)	Further defrosting time (min)	Comments
Chicken	1 kg	100 - 140	20 - 30	Put the chicken on an upturned saucer in a big plate. Turn halfway through.
Meat	1 kg	100 - 140	20 - 30	Turn halfway through.
Meat	500 g	90 - 120	20 - 30	Turn halfway through.
Trout	150 g	25 - 35	10 - 15	-
Strawberries	300 g	30 - 40	10 - 20	-
Butter	250 g	30 - 40	10 - 15	-
Cream	2 x 200 g	80 - 100	10 - 15	Whip the cream when still slightly frozen in places.
Gateau	1.4 kg	60	60	-

11.28 Preserving

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids or metal tins.
- Use the first shelf from the bottom for this function.

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- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars equally and close with a clamp.
- The jars cannot touch each other.
- Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100 °C (see the table).

Soft fruit

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Strawberries / Blueberries / Raspberries / Ripe gooseberries	160 - 170	35 - 45	-

Stone fruit

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Pears / Quinces / Plums	160 - 170	35 - 45	10 - 15

Vegetables

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Carrots[1)]	160 - 170	50 - 60	5 - 10
Cucumbers	160 - 170	50 - 60	-
Mixed pickles	160 - 170	50 - 60	5 - 10
Kohlrabi / Peas / Asparagus	160 - 170	50 - 60	15 - 20

1) Leave standing in the oven after it is deactivated.

11.29 Drying

- Cover trays with grease proof paper or baking parchment.
- For a better result, stop the oven halfway through the drying time, open the door and let it cool down for one night to complete the drying.

Vegetables

Food	Temperature (°C)	Time (h)	Shelf position	
			1 position	2 positions
Beans	60 - 70	6 - 8	3	1 / 4
Peppers	60 - 70	5 - 6	3	1 / 4

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Food	Temperature (°C)	Time (h)	Shelf position	
			1 position	2 positions
Vegetables for sour	60 - 70	5 - 6	3	1 / 4
Mushrooms	50 - 60	6 - 8	3	1 / 4
Herbs	40 - 50	2 - 3	3	1 / 4

Fruit

Food	Temperature (°C)	Time (h)	Shelf position	
			1 position	2 positions
Plums	60 - 70	8 - 10	3	1 / 4
Apricots	60 - 70	8 - 10	3	1 / 4
Apple slices	60 - 70	6 - 8	3	1 / 4
Pears	60 - 70	6 - 9	3	1 / 4

11.30 Bread Baking

Preheating is not recommended.

Add 200 ml of water to the water drawer.

Food	Temperature (°C)	Time (min)	Shelf position
White Bread	180 - 200	40 - 60	2
Baguette	200 - 220	35 - 45	2
Brioche	160 - 180	40 - 60	2
Ciabatta	200 - 220	35 - 45	2
Rye Bread	180 - 200	50 - 70	2
Dark Bread	180 - 200	50 - 70	2
All Grain bread	170 - 190	60 - 90	2

11.31 Core temperature sensor table

Beef

Food	Food core temperature (°C)
Rib / Fillet steak: rare	45 - 50
Rib / Fillet steak: medium	60 - 65
Rib / Fillet steak: well done	70 - 75

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Pork

Food	Food core temperature (°C)
Shoulder / Ham / Neck joint of pork	80 - 82
Chop (saddle) / Smoked pork loin	75 - 80
Meatloaf	75 - 80

Veal

Food	Food core temperature (°C)
Roast veal	75 - 80
Knuckle of veal	85 - 90

Mutton / lamb

Food	Food core temperature (°C)
Leg of mutton	80 - 85
Saddle of mutton	80 - 85
Roast lamb / Leg of lamb	70 - 75

Game

Food	Food core temperature (°C)
Saddle of hare	70 - 75
Leg of hare	70 - 75
Whole hare	70 - 75
Saddle of venison	70 - 75
Leg of venison	70 - 75

Fish

Food	Food core temperature (°C)
Salmon	65 - 70
Trouts	65 - 70

12. CARE AND CLEANING

WARNING!
Refer to Safety chapters.

12.1 Notes on cleaning

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.
- Clean the appliance interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.
- Clean stubborn dirt with a special oven cleaner.

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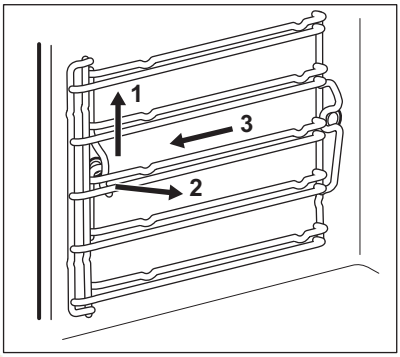
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

12.2 Removing the shelf supports

Before maintenance, make sure that the appliance is cool. There is a risk of burns.

To clean the appliance, remove the shelf supports.

1. Pull carefully the supports up and out of the front catch.



2. Pull the front end of the shelf support away from the side wall.
3. Pull the supports out of the rear catch.

Install the shelf supports in the opposite sequence.

12.3 Steam Cleaning

Remove as much dirt as possible manually.

Clean the inner door glass with a soft cloth with warm water and a cleaning agent.

Remove the shelf support to clean the side walls.

CAUTION!
For a better performance you should start the cleaning function when the appliance is cool. Check the residual heat.

Always use the function after cooking with steam.

When the function is active, the lamp is off.

1. Put 400 ml of water mixed with 3 tablespoons of vinegar (without herbs) directly into the steam generator.
2. In the menu activate the function: Steam Cleaning.

The display shows the duration of the function (33 minutes).
An acoustic signal sounds when the programme is completed.

3. Touch a sensor field to deactivate the signal.
4. Wipe the internal surface of the appliance with a soft sponge.
5. Remove the remaining water from the steam generator.
6. After cleaning keep the appliance door open for approximately 1 hour. Wait until the appliance is dry. To speed up the drying you can heat up the appliance with hot air at temperature 150 °C for approximately 15 minutes.

You can get maximum effects of the cleaning function if you manually clean the appliance immediately after the function ends.

Use the function two times if the level of dirt is high. Make sure that the appliance is cool before you activate the second cycle.

12.4 Decalcification of the Steam generator

1. Put 250 ml of water mixed with 3 tablespoons of vinegar directly into the steam generator.
2. In the menu choose: Assisted Cleaning.
3. Activate the function: Decalcification.

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The display shows the duration of the function (15 minutes).
An acoustic signal sounds when the programme is completed.

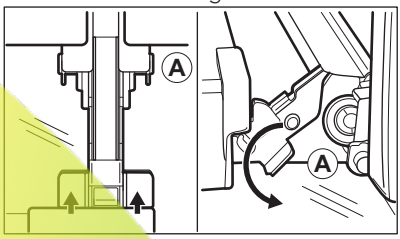
4. Touch a sensor field to deactivate the signal.
5. Remove the remaining water from the steam generator.
6. Keep the door open for approximately 1 hour to let the appliance dry fully. To speed up the drying you can heat up the appliance with hot air at temperature 150 °C for approximately 15 minutes.

12.5 Removing and installing the door

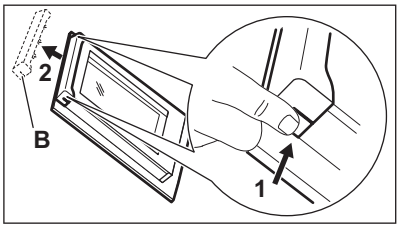
You can remove the door and the internal glass panels to clean it. The number of glass panels is different for different models.

WARNING!
Be careful when you remove the door from the appliance. The door is heavy.

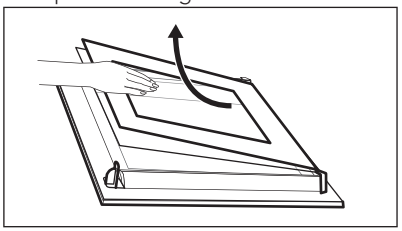
1. Open the door fully.
2. Fully press the clamping levers (A) on the two door hinges.



3. Close the oven door to the first opening position (approximately 70° angle).
4. Hold the door with one hand on each side and pull it away from the appliance at an upwards angle.
5. Put the door with the outer side down on a soft cloth on a stable surface. This is to prevent scratches.
6. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.



7. Pull the door trim to the front to remove it.
8. Hold the door glass panels on their top edge one by one and pull them up out of the guide.



9. Clean the glass panel with water and soap. Dry the glass panel carefully.

When the cleaning is completed, install the glass panels and the door. Do the above steps in the opposite sequence. Install the smaller panel first, then the larger.

12.6 Replacing the lamp

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.

WARNING!
Danger of electrocution! Disconnect the fuse before you replace the lamp. The lamp and the lamp glass cover can be hot.

1. Deactivate the appliance.
2. Remove the fuses from the fuse box or deactivate the circuit breaker.

The top lamp

1. Turn the lamp glass cover counterclockwise to remove it.

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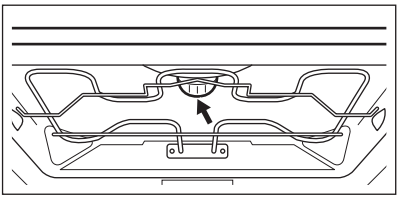

2. Remove the metal ring and clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Attach the metal ring to the glass cover.
5. Install the glass cover.

The side lamp

1. Remove the left shelf support to get access to the lamp.
2. Use a Torx 20 screwdriver to remove the cover.
3. Remove and clean the metal frame and the seal.
4. Replace the lamp with a suitable 300 °C heat-resistant lamp.
5. Install the metal frame and the seal. Tighten the screws.
6. Install the left shelf support.

13. TROUBLESHOOTING

WARNING!
Refer to Safety chapters.

13.1 What to do if...

Problem	Possible cause	Remedy
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The automatic switch-off is activated.	Refer to "Automatic switch-off".
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".
The oven does not heat up.	The door is not closed correctly.	Fully close the door.
The oven does not heat up.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
The display shows F111.	The plug of the core temperature sensor is not correctly installed into the socket.	Put the plug of the core temperature sensor as far as possible into the socket.

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Problem	Possible cause	Remedy
The display shows an error code that is not in this table.	There is an electrical fault.	• Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. • If the display shows the error code again, contact the Customer Care Department.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.

13.2 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

We recommend that you write the data here:	
Model (MOD.)	.....
Product number (PNC)	.....
Serial number (S.N.)	.....

ENVIRONMENTAL CONCERNS

Recycle the materials with the symbol ♺. Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

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